

CLAIMS

1. Strain of *Saccharomyces cerevisiae* deposited in the CNCM under the number I-2971 on 12 February 2003.
2. Strain of *Saccharomyces cerevisiae* deposited in the CNCM under the number I-3142 on 25 November 2003.
3. Strain of *Saccharomyces cerevisiae* deposited in the CNCM under the number I-3143 on 25 November 2003.
4. Strain of *Saccharomyces cerevisiae* obtained by one or more hybridizations of the strains according to the previous claims.
5. Strain of *Saccharomyces cerevisiae* obtained by mutation of a strain according to any one of claims 1 to 3.
6. Strain according to any one of claims 4 and 5, which, in test PT₂, gives a decrease in the proof time relative to the reference strain NCYC 996 which is equal to at least 80 % of the decrease in proof time obtained in test PT₂ with strain I-2971 according to claim 1 relative to said reference strain NCYC 996, preferably at least 85 % and even more preferably at least 90 % of the decrease in proof time obtained in test PT₂ with strain I-2971 relative to the reference strain NCYC 996.
7. Baker's yeast obtained by cultivating a strain according to any one of the previous claims.
8. Baker's yeast according to claim 7, obtained by cultivating the strain with adaptation to the presence of weak organic acids.

9. Baker's yeast according to any one of claims 7 and 8, characterized in that the yeast is a yeast selected in the group consisting of yeast creams, compressed yeasts and dry yeasts.

10. Yeast according to claim 9, characterized in that the yeast is a dry yeast, preferably an instant dry yeast.

11. Bread-making dough containing a baker's yeast according to any one of claims 7 to 10.

12. Bread-making dough according to claim 11 in which fermentation takes place in the presence of an osmotic pressure such as that existing in doughs containing at least 15 % of sugar relative to the mass of flour, preferably at least 25 % of sugar relative to the mass of flour and even more preferably 40 % or more sugar relative to the mass of flour.

13. Bread-making dough according to claim 12, characterized in that it contains mould inhibitors, preferably in the form of weak organic acids and/or the salts thereof, and more preferably in the form of propionates.

14. Method of preparation of a bread-making dough comprising the use of a yeast according to any one of claims 7 to 10.

15. Method of preparation of a baked bread product comprising the baking of a bread-making dough according to any one of claims 11 to 13.

16. Bread product obtainable by the method according to claim 15.